

DINNERLY



Pan-Fried Pork with Chimichurri Butter and Twice-Cooked Potatoes and Slaw



35 minutes



2 Servings

Juicy pan-seared pork steaks team with crispy potatoes and a mound of slaw for a standout weeknight dinner. Top with a knob of butter laced with South American herbs and spices.

WHAT WE SEND

- 400g chat potatoes
- 1 red onion
- 200g cabbage
- 5g South American seasoning¹⁷
- 2 pork loin steaks

WHAT YOU NEED

- 20g butter⁷
- 2 tsp red or white wine vinegar¹⁷
- 1 tsp sugar
- 2 tbs olive oil

TOOLS

- oven tray
- medium saucepan
- potato masher (optional)
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 640kcal, Fat 36.2g, Carbs 32.9g, Proteins 41.5g



1. Prep ingredients

Preheat the oven to 220C. Grease an oven tray. Put **20g butter** in a bowl to soften. Halve the **unpeeled potatoes** and quarter any large ones. Put in a medium saucepan, cover with cold salted water and bring to the boil. Cook for 8-10 mins until just tender. Drain.



2. Pickle onion

Meanwhile, thinly slice the **onion**. Thinly slice the **cabbage** with a sharp knife. Combine **2 tsp red wine vinegar** and **1 tsp sugar** in a large bowl. Add the onion and toss to coat. Set aside to pickle, tossing occasionally, until needed.



3. Roast potato

Put the **potato** on the greased tray and lightly crush with the back of a large spoon or a potato masher. Drizzle with **1 tbs olive oil**, scatter over **1 tsp South American seasoning**, then season with **salt and pepper**. Roast for 15 mins or until golden and crisp.



4. Pan-fry pork

While the potato is roasting, season the **pork** with **salt and pepper**. Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the pork for 3-4 mins each side until browned and cooked through (see Kitchen 101). Remove from the pan and rest for 4 mins.



5. Serve up

Add **1 tsp South American seasoning** to the **softened butter** and stir until well combined. Add the **cabbage** and **2 tsp olive oil** to the onion mixture and toss to combine. Divide the **pork, potato** and **slaw** among plates. Top the pork with the **chimichurri butter** and enjoy!



6. Kitchen 101

Pork is at its tender and juicy best when it's cooked to medium, so don't be afraid of a little colour. Gone are the days when we cooked pork all the way through until white (and bone dry); nowadays, it's completely safe – and tastier – to eat pork with a hint of blush pink in the middle.